



WELCOME

Nestled in the historic town of Whitby, North Yorkshire, The White House is a charming, family-run hotel offering a truly memorable coastal escape. Perfectly positioned overlooking Whitby Golf Club and set on the edge of the North Yorkshire Moors National Park, alongside the Cleveland Way, The White House enjoys breathtaking panoramic views across the Yorkshire Coast.

Our accommodation ranges from cosy double rooms to luxurious super-king rooms with private balconies and stunning sea views. Dog-friendly annex accommodation is also available. Guests can indulge in freshly prepared, home-cooked dishes made using locally sourced ingredients, alongside fine wines, a selection of real ales, and an extensive range of specialist gins.

Whether dining in our warm and welcoming pub or relaxing in the spacious beer garden on a sunny day, The White House offers the perfect setting to unwind. We look forward to welcoming you.



SANDWICHES

Served Monday – Saturday 11:30 – 5PM

YORKSHIRE ROAST BEEF & BLUE CHEESE (GFA) £11.00

Rare sliced beef, Yorkshire blue, caramelised onion, rocket, horseradish cream, toasted ciabatta, dressed leaf.

SLOW COOKED PORK & BRAMLEY APPLE (GFA) £11.00

Slow braised pork shoulder, bramley apple compote, sage & onion crumb, cider drizzle glaze, toasted ciabatta, dressed leaf.

CHICKEN PARM MELT £10.00

Breaded chicken, rich tomato ragu, mozzarella, parmesan crumb, toasted ciabatta, dressed leaf.

FISH FINGER BRIOCHE £9.00

Golden beer battered haddock, house tartar, baby gem, dressed leaf.

CHEESE & SPICED CHUTNEY TOASTIE (V) (GFA) £8.00

House blend cheese, spiced pear chutney, sourdough.

ADD TRIPLE COOKED CHIPS OR SKIN ON FRIES £2.00

UPGRADE TO PARMESAN & TRUFFLE FRIES £3.00

PLEASE NOTE

Please make your server aware of any allergens.

All dishes may contain traces of allergens, unless we are made aware.

The White House cannot be held responsible for any issues resulting from food allergies.

(VE) Vegan.

(GFA) Gluten free available.

(V) Contains no meat, suitable for vegetarians.

The fish on this menu may contain small bones. Items on this menu may contain nuts or nut derivatives.

All items on this menu are subject to availability.

All prices inclusive of VAT.

PIZZAS

CLASSIC MARGHERITA (V) £11.00

Rich tomato base & mozzarella finished with fresh basil.

GARLIC KING PRAWN £14.00

Rich tomato base, mozzarella topped with garlic king prawns, finished with rocket.

WILD MUSHROOM & TRUFFLE OIL (V) £13.00

Bechamel base, mixed wild mushrooms, mozzarella & parmesan shavings.

CHORIZO & RED PEPPER £13.00

Rich tomato base, mozzarella and smoked paprika.

GARDEN HARVEST (V) £12.00

Rich tomato base, roast cherry tomatoes, courgette ribbons, caramelised onion, charred red pepper, mozzarella and fresh basil.

GARLIC & MOZZARELLA BREAD (V) £8.00

Crisp hand stretched base, house garlic butter, generously topped with mozzarella.

SIDES

TRIPLE COOKED CHIPS £4.00

SKIN ON FRIES £4.00

PARMESAN & TRUFFLE FRIES £5.50

HOMEMADE ONION RINGS £3.50

SEASONAL VEGETABLES £3.50

CURRY SAUCE £3.50

GARLIC MAYONNAISE £0.50

STARTERS

CREAMY GARLIC MUSHROOMS (V)(GFA) £8.50

Panfried wild mushrooms, garlic cream, toasted ciabatta.

ROAST RED PEPPER & TOMATO SOUP (V)(GFA) £6.50

Fragrant basil oil, crunchy garlic croutons.

PAN SEARED SCALLOPS (GFA) £11.50

Cauliflower purée, brown butter.

BEER BATTERED HADDOCK £17.00

Triple cooked chips, mushy peas & tartare sauce.

WHOLETAIL SCAMPI £16.00

Triple cooked chips, garden peas & tartare sauce.

BEEF & ALE CASSEROLE £16.00

Puff pastry lid, mash & seasonal vegetables.

CHICKEN SUPREME (GFA) £16.00

Mushroom sauce, fondant potato, seasonal greens.

SLOW COOKED PORK BELLY (GFA) £18.00

Apple purée, chive mash, cider jus.

BUTTERMILK FRIED CHICKEN BURGER £16.00

Pickled slaw, smoked mayo, skin on fries.

THE WHITBY CAPTAIN'S BURGER £17.00

A premium 8oz British beef patty with melted Red Leicester, caramelized onions, crispy bacon, fresh lettuce, tomato, and a sunny-side-up egg, topped with golden calamari rings and our house burger sauce on a toasted brioche bun, skin on fries.

FIELD & FOREST BURGER (VG) £16.00

Plant based patty, roasted mushrooms, braised red cabbage, crispy onions, smoked garlic mayo, toasted brioche bun, skin on fries.

BEEF CHEEK CROQUETTES £9.00

Bone marrow mayonnaise, watercress.

SQUASH AND SAGE FRITTERS (V) £8.00

Light curry mayonnaise.

SMOKED HADDOCK FISHCAKE £8.50

Poached egg, mustard cream.

PAN FRIED SEABASS (GFA) £19.00

Crushed new potatoes, sun dried tomatoes, capers and olives.

GRILLED SALMON STEAK (GFA) £19.50

Lemon & caper butter, buttered greens, fondant potato.

ROASTED CAULIFLOWER STEAK (GFA) (V) £16.00

Smoked hummus, pomegranate, herb oil.

TEESSIDE PARMO £17.00

Breaded chicken escalope, rich bechamel sauce, house cheese blend, with triple cooked chips, dressed leaf & garlic mayo.

ADDITIONAL TOPPINGS

BACON AND BRIE + £2.00

HOTSHOT + £2.00

GARLIC KING PRAWN + £3.00

CHORIZO & RED PEPPER + £3.00

MUSHROOM KIEV + £2.00

DESSERTS

STICKY TOFFEE PUDDING £8.00

ice cream.

CRÈME BRÛLÉE (GFA) £8.00

Homemade shortbread.

DARK CHOCOLATE & SEA SALT POT (GFA) £8.50

Whipped cream.

WHITBEE HONEY CHEESECAKE £8.50

Oat biscuit base, finished with Curly's Whitbee local honey.

AFFOGATO (GFA) £9.00

Vanilla ice cream, disaronno, hot espresso.

LEMON POSSET (GFA) £8.00

Homemade shortbread.

AFTER DINNER TIPPLE..

BAILEYS £6.00

TAYLORS PORT £5.00

JAMESON £4.60

GLENFIDDICH £4.60

JOHNIIE WALKER BLACK LABEL £5.40

FAMOUS GROUSE £4.60

MACALLAN'S 12 YEAR OLD £12.00

CHIVAS REGAL £4.60

REMY MARTIN COGNAC £10.20

COURVOISIER £5.10

DRAMBUIE £4.60

COINTREAU £4.60